

# DINNERLY



## Piña Colada Overnight Oats with Chia Seeds & Toasted Coconut

 5h  2 Servings

We won't sing the song, because we know it's already in your head right now (sorry not sorry). We've got you covered!

## WHAT WE SEND

- ½ oz unsweetened shredded coconut <sup>1</sup>
- 4 oz pineapple cup
- 3 oz oats
- 2 (¼ oz) chia seeds
- 13.5 oz can coconut milk <sup>1</sup>

## WHAT YOU NEED

- kosher salt
- sugar or other sweetener (optional)

## TOOLS

- rimmed baking sheet

## ALLERGENS

Tree Nuts (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 580kcal, Fat 41g, Carbs 46g, Protein 11g



### 1. Toast coconut

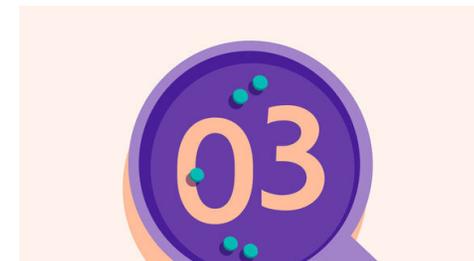
Preheat oven to 350°F with a rack in the center. On a rimmed baking sheet, spread **shredded coconut** in a single layer. Toast on center rack until lightly golden-brown and fragrant, stirring halfway through cooking time, 3–5 minutes. Cool to room temperature.



### 2. Soak oats

Set **some pineapple and toasted coconut** aside for garnish.

In a medium bowl, stir together **oats, chia seeds, coconut milk, remaining toasted coconut, remaining pineapple and juice,** and **¼ teaspoon salt**. Taste mixture and, if desired, add additional sugar or sweetener of choice to taste. Cover with an inverted plate or plastic wrap and refrigerate overnight.



### 3. Serve

Stir **oats** before serving and top with **reserved pineapple and toasted coconut**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!